

## THE RAW TRUTH

Does using raw avocados really save you money?



Edgell Chunky Avocado Pulp 454g	Raw Avocados
YIELD 100%	YIELD Approx. 40%
1% LOSS 0%	LOSS Approx. 40% 10% moisture loss after 3 days* 30% pit, peel & trim loss* Fruit too ripe or damaged to be used lowers yield even more!
PREP TIME       0 minutes	PREP TIME     5 minutes/500g finished pulp
LABOUR COST @\$23/HR     III- \$0	LABOUR COST @\$23/HR (II) \$1.90/500g
PRICING Consistent year-round	PRICING Volatile year-round
40% loss almost doubles the per kilogram price of raw avocados.Add in the cost of labour, and the cost of raw fruit goes even higher.	
PRODUCT CODE DESCRIPTION CART	TON CONFIG PALLET CONFIG PREP METHOD FORMAT
12475 Edgell Chunky Avocado Pulp 8 x 45	16 Cartons/layer 54g 9 Layers/pallet Defrost & Use Frozen 144 Cartons/pallet
✓ 100% hand-picked Hass avocado ✓ 18m frozen shelf life	
Gluten free, Dairy free, Preservative free & Vegan	
<ul> <li>Naturally made using cold pasteurisation technology (High Pressure Processing)</li> <li>The raw truth is raw avocados don't</li> </ul>	
Less waste and labour Save you money!	
VIC / TAS         NSW / A           (03) 9588 3200         (02) 9741	

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 $^*\!\mathsf{Approximate}$  loss. Results may vary between avocado size and operations.